Lunch Menu

Sweet Potato Fries

6.99

Appetizers

Fried Green Tomatoes Sliced green tomatoes dipped into buttermilk, cornmeal and deep-fried till golden. Served with ranch dressing. Spinach Artichoke Dip Cream cheese, spinach, artichoke hearts and parmesan cheese. Served hot with fresh fried tortilla chips. Mozzarella Cheese Sticks Battered mozzarella cheese sticks deep-fried and served with marinara sauce.

Freshly Prepared Salads and Homemade Soups

A generous portion of our fried sweet potatoes. Served with our own peach butter.

Soup and Salad Bar Homemade soups prepared fresh daily. Fresh mixed greens and a variety of salad bar items to choose from.	9.99
Chicken Salad Plate Freshly prepared with all white chicken, grapes, walnuts and celery. Served on a bed of lettuce with tomato wedges, hard boiled eggs, crackers and fresh fruit.	8.99
Quiche	7.99

Prepared fresh daily. Please inquire with your server about the selection of the day. Garnished with fresh fruit and crackers.



Sandwiches

8.99

Prepared fresh with all white chicken, grapes, celery and walnuts. Served on a flaky croissant with tomatoes, lettuce, a fresh fruit garnish and potato chips. 5.99 **Turkey and Spinach Wrap** Smoked turkey, fresh spinach, tomatoes, red onions and lettuce rolled into an herbed tortilla wrap with chipotle mayonnaise. Served with potato chips and a fresh fruit garnish. 8.99 Virginia Hot Brown Toast points piled high with hickory hearth ham and smoked turkey covered in a cheddar cheese sauce. Topped with sliced tomato, apple wood smoked bacon and sprinkled with parmesan cheese. **Fried Green Tomato Sandwich** 7.99 Fresh green tomatoes sliced, dipped into cornmeal and deep-fried. Served on a croissant with melted Swiss cheese and apple wood smoked bacon. Served with lettuce, sliced red onions and French fries. **Grilled Reuben** 7.99 Thinly sliced corned beef on grilled marbled rye bread with thousand island dressing, sauerkraut and melted Swiss cheese. Served with lettuce, tomato, sliced red onions and French fries. Molly's Chicken Sandwich 8.99 A boneless breast of chicken grilled, topped with apple wood smoked bacon, Swiss cheese and sautéed mushrooms. Served on a croissant with lettuce, tomato, sliced red onions and French fries. **Ultimate Grilled Ham and Cheese** 8.99 Shaved hickory hearth ham, provolone cheese with apple wood smoked bacon, banana peppers and pepperoni on a hoagie roll with lettuce, tomato, sliced red onions and French fries. 8.99 **Chicken Tenders**

Our own beer battered chicken tenders deep-fried, served with honey mustard



sauce and French fries.

Chicken Salad Croissant



Half-Pound Burgers

The Hamburger Half-a-pound of ground beef char-broiled, served on a toasted kaiser roll with lettuce, tomato, sliced red onions and French fries.	8.99
Mushroom Swiss Burger Half-a-pound of ground beef char-broiled, topped with Swiss cheese and sautéed mushrooms. Served on a toasted kaiser roll with lettuce, tomato, sliced red onions and French fries.	8.99
Apple Wood Bacon Cheeseburger Half-a-pound of ground beef char-broiled, topped with apple wood smoked bacon and cheddar cheese on a toasted kaiser roll. Served with lettuce, tomato, sliced red onions and French fries.	9.99
Bacon and Cheese Sliders Two juicy burgers topped with cheddar cheese and apple wood smoked bacon. Served with bread and butter pickles and French fries.	6.99
One Slider	3.99

Children's Menu

Battered Chicken Nuggets Served with French fries or fresh fruit	4.99
Corn Dog A battered corndog served with French fries or fresh fruit.	4.99
Macaroni and Cheese Macaroni in a creamy cheddar cheese sauce served with fresh fruit.	4.99
Cheese Pizza Personal size pizza with mozzarella cheese	4.99
Hamburger	4.99

A fresh ground beef burger served with French fries or fresh fruit.



Desserts

DESSERTS		
	Hot Fudge Brownie A chocolate brownie topped with vanilla bean ice cream, drizzled with hot fudge sauce, topped with whipped cream and a maraschino cherry.	5.99
	Double Chocolate Mousse Cake Chocolate mousse covered in semi sweet chocolate. Garnished with a dollop of whipped cream.	5.99
	Peanut Butter Pie Chocolate cookie crust with peanut butter mousse. Garnished with whipped cream and served on a pool of hot fudge sauce.	5.99

Waffle Cup Ice Cream A waffle cup topped with a scoop of vanilla bean ice cream, drizzled with honey, sprinkled with cinnamon and topped with a dollop of whipped cream. Finished with candied walnuts.

Ice Cream 3.99
A scoop of vanilla bean ice cream covered with hot fudge sauce and sliced strawberries.

Non-Alcoholic Beverages

Mountain blend 100% Arabica Coffee Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew, Sierra Mist, Lemonade, Iced Tea. Hot Herbal Tea and Water.

Budweiser, Bud Light, Miller Lite, Michelob Ultra, Yuengling, Newcastle, Corona, Coors Light, Heineken and Dos Equis.

Wine List

Sycamore Lane by the Bottle Enjoy a bottle of Sycamore Lane Chardonnay, White Zinfandel, Cabernet or Merlot.	10.00	Kendall Jackson Chardonnay Tropical flavors such as pineapple, mango, and papaya with citrus notes that explode in your mouth.	30.00
Sycamore Lane by the Glass	4.00	your moun.	
		CK Mondavi Chardonnay Medium bodied with a hint of oak. Aromas of lemon and citrus combined with flavors of app	15.00
Red Wines		and pear lead to a delightfully clean finish.	ic
CK Mondavi Cabernet Classic deep red color and rich with cherry an blackberry flavors that are perfectly balanced a hint of oak and a long fruit finish. Enjoy with grilled steaks.		CK Mondavi White Zinfandel Beautiful bright salmon color and aromas of strawberries and spice. Full of flavors, with a crisp and clean finish.	15.00
Noble Vines Merlot Opening with aromas of cherry, blackberry, and fresh herbs. Fresh fruit flavors with hints	29.00	Cavit Pinot Grigio Bright straw gold color. Delicate and pleasing bouquet with floral and fruit scents.	19.00
f spice leading to a lingering and luxurious finish.		Sterling Vintor's Chardonnay	24.00
CK Mondavi Merlot Medium bodied with a hint of oak and flavors	15.00	Flavors of ripe pear and apple, vanilla and spice followed by a long fruity finish.	

Forest Glen Pinot Noir 16.00 Black cherry and blackberry aromas. Pairs successfully with salmon, beef and pork.

Medium bodied with a hint of oak and flavors of cherries and plums. It is rich in the mouth and

ends in a soft fruit filled finish.

House Wine

Sterling Vintner's Cabernet Sauvignon 24.00 Lush blackberry, cherry and black currant flavors with vanilla and spice. Enjoy with grilled steak and pork.

Hogue Late Harvest Riesling

Virginia wine.

Flavors of dried apricot, tangerine and powdered sugar. Pairs well with grilled chicken and fish.

Chateau Morrisette Our Dog Blue

Aromas of melons, citrus fruits, apricots and delicate flowers highlight the soft finish of this

White Wines

16.00

18.00